

## Soft Drinks

Plose mineral water	2.5		
Coke on tap	0.25 cl	0.4 cl	1 Lt
	3	4.5	8
Canned drinks	3	Fruit juice	3

## Red Wine

PGI Sangiovese Pavar Valle delle Lepri	10	Sangiovese Fidelio Sup. Valle delle Lepri	15
Morellino di Scansano D.O.C.G.	16	Chianti D.O.C.G.	16

## White Wine

White sparkling wine on tap	1/4 Lt	1/2 Lt	1 Lt
	3.5	5	9
PGI Trebbiano Pavar Valle delle Lepri	1/4 Lt	1/2 Lt	0.75 cl
	3.5	5	10
Pinot Grigio	13	Chardonnay	15
Prosecco D.O.C.G.	15	Berlucchi	25
Francia Corta Bellavista	50		

## Beer

Draught beer	0.2 cl	0.4 cl	1 Lt
Stella Artois	3.5	5	11
Draught beer	0.25 cl	0.33 cl	1 Lt
Lefte amber beer	5	6	13
Draught beer	0.3 cl	0.5 cl	1 Lt
Hoegaardeen	4	6	12
Becks 0.33 cl bottle	4	Moretti 0.66 cl bottle	5
Erdinger 0.50 cl bottle	6	Franziskaner 0.50 cl bottle	6

## Craft beer

<b>32 Oppale 0.75 cl</b> <i>ABV 5.5% Pale, hopped, full-bodied beer, with pineapple flavours.</i>	13	<b>32 Curmi 0.75 cl</b> <i>ABV 5.8% Spiced beer made with spelt and barley malt. Flowery notes of exotic fruits. Refreshing.</i>	13
<b>32 Audace 0.75 cl</b> <i>ABV 8.4% Strong pale ale, double malt, spiced beer. Citrus, almond, and peach notes.</i>	13	<b>La Chouffe 0.75 cl</b> <i>ABV 8% Double-malt, double fermented Beer, from the Belgian d'Achouffe brewery.</i>	13
<b>Viola 0.75 cl</b> <i>ABV 5.6% Lager, bottom fermented beer.</i>	13	<b>Amarcord Gradisca 0.5 cl</b> <i>ABV 5.2% Italian lager beer, 100% barley malt.</i>	7
<b>Amarcord Tabachera 0.5 cl.</b> <i>ABV 9% Strong Italian Amber Ale, double malt beer.</i>	7	<b>Amarcord Volpina 0.5 cl</b> <i>ABV 6.5% Italian Red Ale. Rich mixture of specialty malts and hops.</i>	7

## Welcome to Prima o Poi

Since 1997 my brother and I have always been looking for new ideas and products to best meet the needs and demands of today's food service and gourmet pizzerias.

We buy our Italian, fresh, and high-quality raw ingredients directly from the best producers, to guarantee every day constant availability and outstanding quality. Every dish on this menu is prepared with love and enthusiasm.

Here you will find our creations, even the most sophisticated ones such as the "Art pizzas", that every day we will be happy to let you try during our tasting sessions.

Our pizzas can also be made with our ORGANIC dough, obtained with certified flour. Pizza dough is left to rise for 48 hours, to make pizzas more crispy and easily digested.

Our qualified staff of professionals will take care of the rest.

Enjoy your choice and have a nice meal!  
Omar and Davide

## Our fresh raw ingredients

PDO 18/24-month cured Parma raw ham  
PDO Talamello fossa cured cheese  
PDO Levoni pepperoni  
PDO King speck ham  
24-month aged Grana cheese  
Soligo fior di latte mozzarella (100% Italian milk)  
PDO "Rigamonti" Bresaola  
PDO Ciresa Gorgonzola blue cheese  
PDO Sabelli Burrata cheese. (100% Italian milk)  
PDO "La Tramontina" Buffalo mozzarella from Campania  
"Demetra" whole baby artichokes, freshly processed from Puglia  
"Demetra" Italian, freshly processed Porcini mushrooms

Sicilian anchovies in extra-virgin olive oil  
"Angelo Parodi" Cantabrian anchovies  
"Demetra" San Marzano tomatoes (100% Italian)  
"Angelo Parodi" prime yellowfin tuna  
PGI Colonnata lard  
"Demetra" Rock capers

## Our Organic Dough

100% stone-ground Italian wheat  
HEMP • KAMUT® • TRADITIONAL  
PETRA 9 MULINO QUAGLIA WHOLEMEAL • TURMERIC AND GINGER

io parodi

## Traditional pizzas

<b>Margherita</b> <i>Tomato sauce, mozzarella</i>	5.5	<b>Marinara</b> <i>Tomato sauce, garlic, parsley, oregano</i>	5
<b>Napoletana</b> <i>Tomato sauce, mozzarella, anchovies, oregano</i>	7	<b>Romana</b> <i>Tomato sauce, mozzarella, anchovies, capers, oregano</i>	7.5
<b>Funghi</b> <i>Tomato sauce, mozzarella, fresh mushrooms</i>	7	<b>Prosciutto Cotto</b> <i>Tomato sauce, mozzarella, ham</i>	7
<b>Würstel</b> <i>Tomato sauce, mozzarella, Vienna sausage</i>	7	<b>Carciofini</b> <i>Tomato sauce, mozzarella, baby artichokes</i>	7
<b>Gorgonzola</b> <i>Tomato sauce, mozzarella, gorgonzola blue cheese</i>	7	<b>Peperoni</b> <i>Tomato sauce, mozzarella, bell peppers</i>	7
<b>Salsiccia</b> <i>Tomato sauce, mozzarella and sausage</i>	7.5	<b>Salame piccante</b> <i>Tomato sauce, mozzarella, pepperoni</i>	7.5
<b>Prosciutto e funghi</b> <i>Tomato sauce, mozzarella, ham, fresh mushrooms</i>	8	<b>Tonno e cipolla</b> <i>Tomato sauce, mozzarella, tuna, onion</i>	8
<b>Quattro stagioni</b> <i>Tomato sauce, mozzarella, baby artichokes, fresh mushrooms, ham, olives</i>	8.5	<b>Capricciosa</b> <i>Tomato sauce, mozzarella, olives, ham, mushrooms, baby artichokes, sausage</i>	9
<b>Prosciutto crudo di Parma</b> <i>Tomato sauce, mozzarella, Parma raw ham</i>	9	<b>Vegetariana</b> <i>Tomato sauce, mozzarella, courgettes, aubergines, fresh mushrooms, rustic artichokes, spinach</i>	9
<b>Millegusti</b> <i>Assorted toppings</i>	10	<b>Pugliese</b> <i>Tomato sauce, mozzarella, olives, Tropea onion, oregano</i>	8
<b>Braccio di Ferro</b> <i>Tomato sauce, mozzarella, spinach, sausage, Grana cheese</i>	9.5	<b>Neruda</b> <i>Tomato sauce, mozzarella, bell peppers, pepperoni, black olives</i>	9
<b>Parmigiana</b> <i>Tomato sauce, mozzarella, aubergine, Grana cheese, basil</i>	9.5	<b>Bufalotta</b> <i>Tomato sauce, buffalo mozzarella, basil</i>	7.5
<b>Roma Imperiale</b> <i>Tomato sauce, mozzarella, buffalo mozzarella, anchovies, capers, oregano, cherry tomatoes</i>	10.5	<b>Torino</b> <i>Tomato sauce, mozzarella, radicchio, PDO speck ham</i>	9
<b>Calzone (folded pizza)</b> <i>Tomato sauce, mozzarella, ham, mushrooms</i>	8	<b>Calzone Fantasia</b> <i>Chef's choice folded pizza</i>	10

## White pizzas (no tomato sauce)

<b>Rossini</b> <i>Fior di latte mozzarella, scamorza smoked cheese, Smoked bacon</i>	9.5	<b>Regina Claudia</b> <i>Fior di latte mozzarella, cherry tomatoes, basil</i>	8
<b>La francese</b> <i>Fior di latte mozzarella, fresh mushrooms, boiled potatoes, speck ham</i>	10	<b>Tricolore</b> <i>Fior di latte mozzarella, cherry tomatoes, rocket, grana cheese</i>	9.5
<b>Prima o Poi</b> <i>Buffalo mozzarella from Campania, red radicchio, Colonnata lard</i>	11	<b>Verdi</b> <i>Fior di latte mozzarella, brie, speck ham, cherry tomatoes</i>	10.5
<b>Quattro formaggi</b> <i>Fior di latte mozzarella, pecorino cheese, fontina cheese, gorgonzola blue cheese</i>	10	<b>Guccini</b> <i>Fior di latte mozzarella, gorgonzola blue cheese, boiled potatoes, sausage, porcini mushrooms</i>	11
<b>Campana</b> <i>Fior di latte mozzarella, scamorza smoked cheese, rapini, local sausage</i>	11		

## Variations to pizzas

Buffalo mozzarella	3
Burrata cheese	3.5
18/24-month cured Parma raw ham	3.5

## Red Pizzas

<b>Messicana</b> <i>Tomato sauce, bell peppers, tabasco sauce, onion, bacon</i>	9.5	<b>T.N.T.</b> <i>Tomato sauce, sausage, tabasco sauce, pepperoni</i>	9
<b>Adriatica</b> <i>Tomato sauce, tuna, anchovies, capers, oregano</i>	8.5	<b>Mediterranea</b> <i>Tomato sauce, tuna, olives, rocket</i>	8.5
<b>Tellina</b> <i>Tomato sauce, porcini mushrooms, rocket, Fontina cheese, bresaola</i>	11	<b>Poche chiacchiere</b> <i>Marinara sauce, gorgonzola blue cheese, sausage</i>	8.5

## Fornarine

<b>Fornarina</b> (a sort of focaccia)	3	<b>Fornarina and 18/24-month cured Parma raw ham</b>	7
<b>Fornarina with Fresh vegetables</b>	7.5	<b>Light Fornarina</b> <i>Lettuce, radicchio, cherry tomatoes, rocket</i>	7
<b>Fornarina and Parma raw Ham, stracchino cheese, rocket</b>	9.5	<b>Fornarina with PDO Colonnata lard</b>	7

## Our Organic Dough

Hemp • Kamut® • Traditional  
Petra 9 Mulino Quaglia wholemeal • Turmeric and ginger 1.5

## Starters

<b>Platter of cold cuts, cheeses and piadina</b>	13	<b>Bresaola carpaccio</b>	11
<b>Seafood salad</b>	12	<b>Buffalo caprese salad</b>	10

## First courses

<b>Cream and ham tortellini</b> (stuffed pasta)	10	<b>Cream and meat ragu Tortellini</b>	10
<b>Strozzapreti with tomato sauce</b>	8	<b>Cream and meat ragu Strozzapreti pasta</b>	10
<b>Meat ragu strozzapreti pasta</b>	10	<b>POP Strozzapreti pasta</b> <i>Cream, sausage, mushrooms, radicchio</i>	12
<b>Tagliatelle with porcini mushrooms</b>	11	<b>Meat ragu tagliatelle</b>	10

## Second Courses

<b>Sliced fillet with rosemary and salt</b> <i>Fassona Piemontese beef (hg.4)</i>	18	<b>Sliced fillet with rocket and cherry tomatoes</b> <i>Fassona Piemontese beef (hg.4)</i>	19
<b>Sliced fillet with porcini mushrooms</b> <i>Fassona Piemontese beef (hg.4)</i>	20	<b>Beef carpaccio</b> <i>Served with rocket and cherry tomatoes</i>	13
<b>Roast beef</b>	12	<b>Cheeseburger with French fries*</b>	11
<b>Hamburger with French fries*</b>	10	<b>Vienna sausage with French fries*</b>	9
<b>Breaded cutlet with French fries *</b>	11		

## Piadina (flatbread)

<b>Piadina with 18/24-month cured Parma raw ham</b>	6	<b>Piadina with Parma raw ham, stracchino cheese and rocket</b>	8
<b>Piadina with stracchino cheese and rocket</b>	6		

## Salads

<b>French fries*</b>	4.5	<b>Lettuce</b>	4
<b>Mixed greens</b>	5	<b>POP dish salad</b> <i>Lettuce, tuna, buffalo mozzarella, cherry tomatoes, olives</i>	10
<b>Jazz dish salad</b> <i>Lettuce, red radicchio, cherry tomatoes, tuna</i>	8	<b>Blues dish salad</b> <i>Fresh mushrooms, rocket, grana shavings, walnuts, balsamic vinegar cream</i>	9
<b>Swing dish salad</b> <i>Lettuce, tuna, onion, beans</i>	9	<b>Rock dish salad</b> <i>Radicchio, fontina cheese, walnuts, speck ham, apple</i>	10

## Vegan Menu

<b>Margherisa</b> <i>Tomato sauce, rice mozzarella, basil</i>	7.5	<b>4 Stagioni</b> <i>Tomato sauce, rice mozzarella, spinach, rapini, rustic artichokes, courgettes. Recommended dough: Turmeric and ginger</i>	11
<b>Campagnola</b> <i>Tomato sauce, porcini mushrooms, lettuce, truffle oil. Recommended dough: Petra 9 wholemeal</i>	11	<b>La Zappa</b> <i>Rice mozzarella with mixed fresh vegetables. Recommended dough: Hemp</i>	11
<b>Vegan homemade dessert</b> <i>Apple mousse with orange flavour and berries</i>	6		

## Bar

<b>Coffee</b>	1.5	<b>Laced coffee</b>	2.5
<b>Barley coffee</b>	2	<b>Decaffeinated coffee</b>	2
<b>Cappuccino</b>	2.5	<b>Tea</b>	2.5
<b>Bitter liqueur</b>	3.5	<b>Grappe</b>	5
<b>Barrel-aged Grappa</b>	4.5	<b>Whisky</b>	3.5
<b>Aged Whisky</b>	6	<b>Rum</b>	3.5
<b>Aged Rum</b>	6		

## Allergens

If you suffer from food allergies or intolerances to one or more substances, please inform our waiting staff. We will gladly help you avoid dishes with ingredients you are allergic or intolerant to.

Cover charge 1.50€

\*Frozen product